



USDA Foreign Agricultural Service

# GAIN Report

Global Agriculture Information Network

Voluntary Report - public distribution

**Date:** 08/24/2004

**GAIN Report Number:** MX4106

## Mexico

### Livestock and Products

### BSE Update (Ninth Edition)

2004

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**Report Highlights:**

Mexico has again modified its BSE ban, this time to allow imports of beef based preparations, beef/pork based preparations, beef/sheep based preparations and beef/pork/poultry based preparations.

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Includes PSD Changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Mexico [MX1]  
[MX]

## Mexico Expands List of Beef Products Eligible for Importation

The Government of Mexico (GOM) recently established import requirements for beef based preparations, beef/pork based preparations, beef/sheep based preparations and beef/pork/poultry based preparations. At this point, SAGARPA, has formally rejected APHIS/FAS's request that sheep or products obtained from sheep come from a country that has in place regulations that prohibit the feeding of ruminants with meat and bone meal and greaves. Currently SAGARPA's requirements state "that in the country of origin there exists animal health regulations in force that prohibit the feeding of ruminants with ruminant based proteins, except milk and milk products." Currently, the only restrictions on sheep are for sheep for breeding. Sheep for slaughter have been approved for some time.

### The BSE Banned List

The following products are currently banned by SAGARPA.

- Live cattle
- Bone-in meat
- Boneless meat from cattle 30 months of age or older
- Bovine offal and viscera other than those currently authorized
- Products derived from non-protein-free tallow
- Protein-free tallow fit for human consumption
- Gelatin and collagen prepared from bone
- Ruminant meal
- \*\*Live sheep for breeding (added since the initial ban)

\*\*A lifting of this ban is expected soon.

### Products Exempt from the BSE Ban

The following products are exempt from the BSE ban.

- Boneless beef from cattle under 30 months of age
- Marinated boneless beef from cattle under 30 months of age
- \*Beef based preparations, beef/pork based preparations, beef/sheep based preparations and beef/pork/poultry based preparations
- Veal de-boned or bone-in
- Hearts, kidneys, tongue and lips from cattle under 30 months of age
- Diaphragm and trimmings from cattle under 30 months of age
- Tripe from cattle under 30 months of age
- Meat, carcasses, viscera, and heads from sheep under 12 months of age
- Meat, carcasses, and viscera from goats under 12 months of age
- Liver
- Milk
- Dairy products
- Semen
- Embryos
- Protein-free tallow not fit for animal consumption
- Dicalcium phosphate (DCP)
- Skins and hides
- Gelatin and collagen obtained from hides and skins
- Pet Food (see MX4040 for more details)
- Sausage made from beef and pork with or without cheese

SAGARPA will consider establishing import requirements for processed beef preparations not currently approved, if the products do not differ substantially from products that are currently authorized. Once established, the requirements will be available for any company to use. Companies should work with their importers and be prepared to provide documentation about their product composition and expect to wait a few weeks for approval. Inquiries should be directed to:

Dr. Lourdes Molina,  
Tel. (525) 9183-1000 Ext. 33973  
Fax. (525) 9183-1000 Ext. 33945

\*SAGARPA has recently established import requirements for processed beef preparations including mixtures of beef with pork, sheep and poultry meats if the products do not differ substantially from the raw products that are currently authorized. The authorized import requirement sheets (HRZ) for the above products are as follows:

Current import requirements for processed beef are provided on the following pages. These requirements will be in effect until September 30, however, effective September 30, 2004, the following additional provisions will be required for processed beef products, marinated beef, beef based meat preparations, beef/pork based meat preparations, beef/sheep based meat preparations, and beef/pork/poultry based meat preparations.

1. That from the slaughtered ruminants from which the product was obtained, the risk materials were eliminated (brain, cranium, eyes, trigeminal ganglion, spinal cord, spinal column, ganglionic dorsal spine, bone medulla, tonsils and small intestine).
2. That the ruminant materials used in the preparation of the products are not risk materials (brain, cranium, eyes, trigeminal ganglion, spinal cord, spinal column, ganglionic dorsal spine, bone medulla, tonsils and small intestine).
3. That the preparation of the product to be exported does not contain meat obtained through advance meat recovery nor mechanically separated.
4. That the meat used in the preparation of the product was obtained from ruminants slaughtered on or after March 5, 2004.

Also in addition to the marinated beef HRZ currently approved by SAGARPA, the following modifications to the original requirements will be implemented on September 30, 2004:

1. That from the slaughtered ruminants from which the product was obtained, the risk materials were eliminated (brain, cranium, eyes, trigeminal ganglion, spinal cord, spinal column, ganglionic dorsal spine, bone medulla, tonsils and small intestine).
2. That the preparation of the product to be exported does not contain meat obtained through advance meat recovery nor mechanically separated.
3. That the meat used in the preparation of the product was obtained from ruminants slaughtered on or after March 5, 2004.

The requirements outlined in this report are subject to change without notice. Exporters should work closely with their importers and consult the requirements in the Food Safety and Inspection Service export library

## COURTESY TRANSLATION

SPECIE	BOVINE
FUNCTION/PRODUCT	MEAT BASED PREPARATIONS
COUNTRY OF ORIGIN	UNITED STATES OF AMERICA
COUNTRY OF SHIPMENT	UNITED STATES OF AMERICA
COMBINATION	5-1-21-USA-USA

## REQUIREMENTS

Present Original International Sanitary Certificate from the official authority of the country of origin that specifies the following:

- 1) That the product is from the country of origin as indicated in this document as origin.
- 2) That the product is approved for human consumption.
- 3) That the meat used in the elaboration of the product originates in the country shown in this document as country of origin.
  - a) That the meat used to elaborate the product was obtained from healthy animals inspected ante and post mortem and slaughtered at installations authorized by the Department of Agriculture of the United States (USDA) where only animals of less than 30 months of age are slaughtered or at a plant that has acceptable procedures of complete segregation, that allows the official from USDA to identify and select the products to export.
  - b) That the product was obtained from animals under the age of 30 months of age, determined by records that demonstrate the age or through post mortem inspection in which it must be verified that the animals from which the product was obtained have two incisive permanent teeth or less.
  - c) That the ruminants from which the raw material to elaborate the product as obtained were not fed with meat and bone meal or greaves of ruminant origin.
  - d) That the animals from where the product was obtained were not stunned, by means of gas injection in the cranial cavity or cutting of the spinal cord by laceration of the central nervous tissue, by means of introducing a sharp cutting instrument in the cranial cavity or that the meat used to elaborate the product was legally imported from Australia or New Zealand
- 4) That the product to be exported does not include meat trimmings, advanced meat recovery, mechanically separated meat and ground meat.
- 5) That the establishment where the finished product was elaborated is under official control.

OTHER REQUIREMENTS TO COMPLY;

- 6) Submit original and simple copy of the quality control certificate issued by the manufacturing company. The personnel from the Office of Animal, Plant Health Inspection (OISA) will only retain the copy after verifying the document.
- 7) The shipment and documentation of the imported products must comply with the provisions established in Article 24 of the Federal Animal Health Law.
- 8) ONLY PRODUCTS OBTAINED FROM ANIMALS SLAUGHTERED ON OR AFTER MARCH 5, 2004 WILL BE AD INTO THE COUNTRY.

## COURTESY TRANSLATION

SPECIE	BEEF/SHEEP
FUNCTION/PRODUCT	MEAT BASED PREPARATIONS
COUNTRY OF ORIGIN	UNITED STATES OF AMERICA
COUNTRY OF SHIPMENT	UNITED STATES OF AMERICA
COMBINATION	21-1-21-USA-USA

## REQUIREMENTS

Present Original International Sanitary Certificate from the official authority of the country of origin that specifies the following:

- 1) Name and address of the importer.
- 2) That the product is from the country of origin as indicated in this document as origin.
- 3) That the product is approved for human consumption.
- 4) That the product was processed at an establishment under official control.
- 5) That the ruminants from which the raw material to elaborate the product was obtained were not fed with protein of ruminant origin, except milk and milk proteins.
- 6) That in the country of origin of the product there exist animal health regulations in force that prohibit the feeding of ruminants with proteins of ruminant origin, except milk and milk proteins.
- 7) That the animals were slaughtered in installations under official control and are dedicated exclusively to the slaughter of animals under the age of 30 months and/or that the plant has acceptable procedures for complete segregation that permits the official from the corresponding competent health authorities to identify and select the products to be exported.
- 8) That the product was obtained from animals under the age of 30 months of age, determined by records that demonstrate the age or through post mortem inspection in which it must be verified that the animals from which the product was obtained have two incisive permanent teeth or less
- 9) That the animals from where the product was obtained were not stunned, by means of gas injection in the craneal cavity or cutting of the spinal cord by laceration of the central nervous tissue, by means of introducing a sharp cutting instrument in the craneal cavity
- 10) That in the raw materials of ruminant origin employed in the elaboration of the products do not correspond to specific risk materials were eliminated (brains. cranium, eyes, ganglions, spinal cord, spine, ganglionic dorsal chain, osseous marrow; tonsils or distal ileum).

At the presentation of the shipment to the Plant and Animal Health Inspection Office (OISA):

- 11) The official inspector from plant and animal health will perform the physical and documentation inspection of the shipment.
- 12) The importer must indicate in writing the specific destination of the product.

## COURTESY TRANSLATION

SPECIE	BEEF/PORK
FUNCTION/PRODUCT	MEAT BASED PREPARATIONS
COUNTRY OF ORIGIN	UNITED STATES OF AMERICA
COUNTRY OF SHIPMENT	UNITED STATES OF AMERICA
COMBINATION	3-1-21-USA-USA

## REQUIREMENTS

Present Original International Sanitary Certificate from the official authority of the country of origin that specifies the following:

- 1) That the product is from the country of origin as indicated in this document as origin.
- 2) That the product is approved for human consumption.
- 3) When the meat used in the elaboration of the product is of U.S. or Canadian origin, the following must be certified:
  - a) That the meat used to elaborate the product was obtained from healthy animals inspected ante and post mortem and slaughtered at installations authorized by the Department of Agriculture of the United States (USDA) where only animals of less than 30 months of age are slaughtered or at a plant that has acceptable procedures of complete segregation, that allows the official from USDA to identify and select the products to export.
  - b) That the product was obtained from animals under the age of 30 months of age, determined by records that demonstrate the age or through post mortem inspection in which it must be verified that the animals from which the product was obtained have two incisive permanent teeth or less.
  - c) That the ruminants from which the raw material to elaborate the product as obtained were not fed with meat and bone meal or greaves of ruminant origin.
  - d) That the animals from where the product was obtained were not stunned, by means of gas injection in the cranial cavity or cutting of the spinal cord by laceration of the central nervous tissue, by means of introducing a sharp cutting instrument in the cranial cavity.
- 4) That the product to be exported does not include meat trimmings, advanced meat recovery, mechanically separated meat and ground meat.
- 5) That the raw material of porcine origin used in the elaboration of the product originated in a country free of classical porcine fever (NOM-037-ZOO-1995)
- 6) That the establishment where the finished product is elaborated is under official control.

OTHER REQUIREMENTS TO COMPLY:

- 7) Submit original and simple copy of the quality control certificate issued by the manufacturing company. The personnel from the Office Animal Plant Health Inspection (OISA) will only retain the copy after verifying the document. That in the elaboration of the product no ruminant protein was used, except milk and milk proteins.
- 8) The shipment and documentation of the imported products must comply with the provisions established in Article 24 of the Federal Animal Health Law.



## COURTESY TRANSLATION

SPECIE	BEEF/PORK/POULTRY
FUNCTION/PRODUCT	MEAT BASED PREPARATIONS
COUNTRY OF ORIGIN	UNITED STATES OF AMERICA
COUNTRY OF SHIPMENT	UNITED STATES OF AMERICA
COMBINATION	57-1-21-USA-USA

## REQUIREMENTS

Present Original International Sanitary Certificate from the official authority of the country of origin that specifies the following:

- 1) Name and address of the importer.
- 2) That the product is from the country of origin as indicated in this document as origin.
- 3) That the product is approved for human consumption.
- 4) That the product was processed at an establishment under official control.
- 5) That the animals from which the raw material to elaborate the product was obtained were not fed with protein of ruminant origin, except milk and milk proteins.
- 6) That in the country of origin of the product there exist animal health regulations in force that prohibit the feeding of ruminants with proteins of ruminant origin, except milk and milk proteins.
- 7) That the animals were slaughtered in installations under official control and are dedicated exclusively to the slaughter of animals under the age of 30 months and/or that the plant has acceptable procedures for complete segregation that permits the official from the corresponding competent health authorities to identify and select the products to be exported.
- 8) That the product was obtained from animals under the age of 30 months of age, determined by records that demonstrate the age or through post mortem inspection in which it must be verified that the animals from which the product was obtained have two incisive permanent teeth or less.
- 9) That the animals from where the product was obtained were not stunned, by means of gas injection in the cranial cavity or cutting of the spinal cord by laceration of the central nervous tissue, by means of introducing a sharp cutting instrument in the cranial cavity.
- 10) That in the raw materials of ruminant origin employed in the elaboration of the products do not correspond to specific risk materials were eliminated (brains, cranium, eyes, ganglions, spinal cord, spine, ganglionic dorsal chain, osseous marrow; tonsils or distal ileum).
- 11) That the product to be exported does not include meat trimmings, advanced meat recovery, mechanically separated meat and ground meat.
- 12) That the country of origin is free of classical porcine fever (*pestivirus*).
- 13) That the country or region of origin is free of the Newcastle disease in its velogenic presentation and avian influenza, or, certify that the raw materials of avian origin with which the product was elaborated were subjected to a cooking process with a temperature no less than 60°C for a time of no less than 10 minutes or commercial pasteurization or sterilization indicating temperatures and times. As an equivalent

to this requirement an internal cooking temperature of no less than 68°C is acceptable.

At the presentation of the shipment to the Plant and Animal Health Inspection Office (OISA):

- 14) The official inspector from plant and animal health will perform the physical and documentation inspection of the shipment.
- 15) The importer must indicate in writing the specific destination of the product.
- 16) The shipment and documentation of the imported products must comply with the provisions established in Article 24 of the Federal Animal Health Law.

**Secretariat of Health Has Its Own Ban**

A listing of the Secretariat of Health's banned products of bovine origin follows:

- Hormones
- Insulin
- Enzymes for digestive therapy
- Gel capsules made from cartilage or bone
- Sutures
- Laboratory growth media
- Bile extracts
- Gelatin (conflict with SAGARPA)
- Any products regulated by the Secretariat of Health made from Specified Risk Materials
- Food supplements
- Blood serum
- Common ingredients in beauty products
- Dehydrated broth (subject to prior notice)
- Instant soups (subject to prior notice)